



TAAL VISTA HOTEL

CONTEMPORARY

WEDDING PACKAGE
BUFFET MENU

THE BALLROOM IS TRANSFORMED WITH THIS LIVELY SETUP THAT INCLUDES LIVELY FLORAL ARRANGEMENTS ON ALL TABLES, TIFFANY CHAIRS ADORNING THE PRESIDENTIAL TABLE AND A WAITER'S PARADE TO WELCOME THE COUPLE. GUESTS ARE SERVED A PLATED MEAL AND CAN ENJOY FREE FLOWING COFFEE AND TEA WITH THE COMPLIMENTARY THREE TIERED FONDANT CAKE.

INCLUSIONS:

- FRESH FLOWER CENTERPIECE FOR THE COUPLE'S TABLE
- FRESH FLOWER CENTERPIECE FOR PRESIDENTIAL TABLE
- FRESH FLOWER CENTERPIECES FOR GUEST TABLES
- FRESH FLOWER ARRANGEMENT FOR THE BACKDROP
- FRESH FLOWER ARRANGEMENT FOR CAKE TABLE
- FOOD TASTING FOR 4 PERSONS
- GUEST BOOK WITH PEN
- PLACE CARDS (FOR PRINCIPAL SPONSORS & PARENTS)
- MENU CARDS
- A BOTTLE OF SPARKLING WINE FOR THE COUPLE'S TOAST
- TIFFANY CHAIRS FOR THE PRESIDENTIAL TABLE (MAXIMUM OF 30 CHAIRS)
- MOBILE SOUND SYSTEM
- THREE (3) LAYERED FONDANT CAKE (ONLY THE BASE IS EDIBLE)
- ICE CARVING
- WAITER'S PARADE
- SPECIAL ROOM RATES FOR RELATIVES AND FRIENDS ATTENDING THE WEDDING
- ONE (1) ROUND OF ICED TEA OR LEMONADE
- FREE-FLOWING COFFEE AND TEA

COMPLIMENTARY AMENITIES:

- OVERNIGHT STAY IN A ONE-BEDROOM SUITE
- OVERNIGHT STAY IN A PREMIER LAKE WING ROOM
- FLOWERS AND FRUIT BASKET IN THE ROOM
- CHOICE GIFTS FOR THE COUPLE
- WAIVE CORKAGE FEE FOR THREE (3) BOTTLES OF WINE (750ML)
- 20 SLOTS COMPLIMENTARY PARKING
- COMPLIMENTARY USE OF VENUE FOR 5 HOURS
- COMPLIMENTARY USE OF LCD PROJECTOR
- PRE-NUPTIAL PHOTO SHOOT IN THE HOTEL



TAAL VISTA HOTEL

CLASSIC

WEDDING PACKAGE
BUFFET MENU

MENU 1

APPETIZERS & SALADS

VO AU VENT (SEAFOOD MARINARA AND
CHICKEN AND MUSHROOM ALFREDO) WITH
PETITE GREEN SALAD AND ITALIAN DRESSING

SOUP

MIXED SEAFOOD CHOWDER

MAIN COURSE

BBQ BABY BACK RIBS WITH CORN ON THE COB
BAKED SALMON WITH CREAMY MANGO DILL SAUCE SERVED
WITH GLAZED VEGETABLES AND BUTTERED FETUCCINE

DESSERT

BANOFFEE PIE WITH CARAMEL LIME SAUCE
FRESH FRUITS IN SEASON



TAAL VISTA HOTEL

CLASSIC

WEDDING PACKAGE
BUFFET MENU

MENU 2

APPETIZERS & SALADS

SEAFOOD COCKTAIL ON TAGAYTAY GREENS
WITH BALSAMIC VINAIGRETTE

SOUP

CREAM OF ROASTED PUMPKIN AND FENNEL

MAIN COURSE

CHICKEN PICATTA PROVENCALE
PAN SEARED LAPU LAPU FILLET WITH CAPER SAUCE SERVED WITH
BOUQUET OF VEGETABLES
SAFFRON RICE

DESSERT

BLUEBERRY CHEESECAKE WITH LEMON ANGLAISE
TROPICAL FRUITS IN SEASON



TAAL VISTA HOTEL

CLASSIC

WEDDING PACKAGE
BUFFET MENU

MENU 3

APPETIZERS & SALADS

SMOKED SALMON TERRINE ON A BED OF TAGAYTAY GREENS

SOUP

BOULLABAISSE

MAIN COURSE

ROAST BEEF TENDERLOIN WITH CHOCOLATE DEMI-SAUCE
HERBED TIGER PRAWNS
BAKED POTATO
BATONETTE OF VEGETABLES IN SEASON

DESSERT

LEMON CHANTILLY (LEMON CREAM OVER MOIST VANILLA CAKE WITH
CHOCOLATE SCENT)